

In the Disclosure:

Please amend the paragraph starting at page 1, line 33 and ending at page 2, line 4 as follows:

Control of off-flavor volatiles has also been achieved by eliminating available free oxygen under ambient or reduced pressure during the grinding operation. The present inventor's earlier U.S. Patent No. 4,915,972 Apr. 10, 1990 describes a process for preparing protein foods by disintegrating the seeds such as soybeans, peanuts etc., in an oxygen-free environment, thus preventing lipoxygenase enzyme from producing the off-flavor volatiles. This process dispenses with the enzyme inactivation by heat treatment.

Please amend the paragraph starting at page 3, line 17 and ending at line 23 as follows:

In one aspect, enzymes that produce off-flavor volatiles are instantaneously inactivated thermally concomitantly with or immediately following disintegration of solid food in water while the disintegration is conducted under pressure. The pressurized disintegration permits the temperature of the resulting slurry to be raised to the desired cooking temperature, which is usually ~~above~~ about 100°C or above. Presence or absence of air during disintegration is relatively unimportant.